Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) An at least two-layer, tubular food casing with barrier action for oxygen and water vapor, which is capable of absorbing a food additive, ~~and~~ storing it, and dissipating it into the food, ~~wherein the~~ said casing comprising an inner filler-substrate layer facing toward the food ~~encompasses~~ said filler-substrate layer comprising a matrix ~~composed of~~ comprising an organic thermoplastic polymer material and ~~encompasses~~, embedded therein, at least one pulverulent organic filler which comprises at least one food additive transferable to the contents.

2. (Currently Amended) The food casing as claimed in claim 1, wherein the food additive is a transferable[[,]] ~~preferably liquid~~[[,]] colorant, odorant, flavoring, and/or decorative medium.

3. (Currently Amended) The food casing as claimed in claim 1 ~~or 2~~, wherein the pulverulent organic filler absorbs and stores the transferable food additive ~~with~~, said filler swelling in the temperature range from 0 to 40 °C and then ~~transfers~~ transferring said food additive ~~it~~ to the food, with partial dissolution of the organic filler, at a temperature in the range from above 40 to 100 °C.

4. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 ~~to 3~~, wherein the pulverulent organic filler is a natural material[[,]] ~~preferably pulverulent carrageenan, agar, soybean protein, ground carob beans, native, destructured, and/or modified starch, or a mixture thereof~~.

5. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 ~~to 4~~, wherein the particles of the pulverulent organic filler have, prior to addition of the food additive, a d(0.5) value of less than 20 µm for a filler-substrate layer thickness of from 60 to 100 µm, and a d(0.5) value less than 50 µm for a filler-substrate layer thickness of from 100 to 200 µm.

6. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 ~~to 5~~, wherein the proportion of the pulverulent organic filler is up to 60 % by weight, ~~preferably from 15 to 45 % by weight~~[[,]] ~~particularly preferably from 25 to 35 % by weight~~[[,]] based ~~in each case~~ on the weight of the inner filler-substrate layer.

7. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 ~~to 6~~, wherein the proportion of the transferable food additive is from 5 to 150 % by weight, ~~preferably from 30 to 80 % by weight~~[[,]] based ~~in each case~~ on the weight of the particulate filler.

8. (Original) The food casing as claimed in claim 1, wherein the transferable food additive is a liquid smoke.

9. (Currently Amended) The food casing as claimed in claim 1, wherein the inner filler-substrate layer of the tube film comprises a polymer matrix whose water vapor permeation coefficient P_{H20} is in the range from 3 to 20 g/m^2 d.

10. (Currently Amended) The food casing as claimed in claim 1, wherein the matrix ~~encompasses~~ comprises an ethylene-vinyl acetate copolymer.

11. (Currently Amended) The food casing as claimed in claim 10, wherein the proportion of vinyl acetate units in the ethylene-vinyl acetate copolymer is from 5 to 50 % by weight[[,]] ~~preferably from 15 to 40 % by weight~~[[,]] ~~particularly preferably from 18 to 34 % by weight~~.

12. (Original) The food casing as claimed in claim 9, wherein the polymer matrix has at least one admixed compatibilizer.

13. (Currently Amended) The food casing as claimed in claim 12, wherein the compatibilizer is ~~composed~~ comprised of the inner-layer matrix material onto which from 0.1 to 10% by weight[[,]] ~~preferably from 0.3 to 5% by weight~~[[,]] of a compatibilizer molecule has been grafted, following peroxide-radical initiation.

14. (Original) The food casing as claimed in claim 13, wherein the compatibilizer is a maleic-anhydride- or glycidyl-methacrylate-grafted ethylene-vinyl acetate copolymer.

15. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 ~~to 14~~, wherein a layer based on polyolefin(s) is adjacent to the filler-substrate layer and acts as barrier layer for water vapor.

16. (Currently Amended) The food casing as claimed in ~~one or more of~~ claims 1 ~~to 15~~, ~~which encompasses~~ further comprising at least one layer which is based on polyamide and/or copolyamide and acts as barrier layer for oxygen.

17. (Currently Amended) ~~The use of the~~ A sausage casing comprising a food casing as claimed in ~~one or more of~~ claims 1 ~~to 16 as sausage casing~~.

18. (New) The food casing as claimed in claim 4, wherein the natural material is pulverulent carrageenan, agar, soybean protein, ground carob beans, native starch, destructured starch, modified starch, or mixtures thereof.